

# LE BISTRO DU CENTENAIRE

## TO SHARE

SELECTION OF EXCEPTIONAL CHEESES	25€
CHEF'S CHARCUTERIES SELECTION	25€

## OUR NEUVIC CAVIARS

"BAERII" – 30G	87€
"OSCIÈTRE" – 30G	97€

## OUR OYSTERS FROM CAP-FERRET

HALF DOZEN	18€
DOZEN	28€

## STARTERS

PAN-FRIED FOIE GRAS FROM MAISON LALEU, FRESH AND COOKED FIG AND WALNUTS FROM PERIGORD	18€
ROCKFISH SOUP WITH ROUILLE AND GARLIC CROUTONS	14€
PERFECT EGG WITH CHEESE SAUCE AND DRY HAM	13€
CRUMBLIED LOBSTER CLAWS WITH COCONUT MILK AND COURGETTE SALAD	19€

## MAIN COURSES

DUCK CONFIT FROM MAISON LALEU, GLAZED VEGETABLES AND MUSHROOM CREAM	23€
RISOTTO WITH PÉRIGORD CEPES MUSHROOM AND 18-MONTH-OLD COMTÉ CHEESE	22€
MARINATED PORK PLUMA, BARBECUE SAUCE AND ROASTED BEETROOT	26€
HALF-COOKED TUNA WITH SESAME, HERBS SAUCE AND SWEET POTATO PURÉE	25€

## DESSERTS

CHEESES PLATE	12€
CRÈME BRÛLÉE	9€
AUTUMN FRUITS CLAFOUTIS WITH VANILLA ICE CREAM AND CHOCOLATE CARAMEL	11€
HALF-COOK CHOCOLATE CAKE WITH SALTED CARAMEL	10€
WALNUT MILLEFEUILLE	12€
ICE CREAM FROM MAISON MANOUVRIER (3 SCOOPS)	9€

### DAILY MENU 25€

STARTER  
MAIN COURSE  
DESSERT

Available every lunchtime, excluding weekends and public holidays.

### KID'S MENU 15€

DUCK RILLETTES  
DUCK BREAST AND SWEET  
POTATOE PURÉE  
SCOOP OF ICE-CREAM